

CHERMOULA VINAIGRETTE

Yield: 1 cup

Ingredients	Amounts
Cumin seeds	1 tsp.
Onion, minced	¼ cup
Parsley leaves	½ cup
Cilantro leaves	½ cup
Lemon juice	2 ea.
Sweet paprika	1 tsp.
Garlic clove, large, peeled	1 ea.
Extra virgin olive oil	¾ cup
Salt	2 tsp.
Black pepper, ground	¼ tsp.

Method

1. Toast the cumin seeds in a dry pan until fragrant. Let cool.
2. Place the onions, cumin, parsley, cilantro, lemon juice, paprika, garlic, and olive oil in a food processor and process to a coarse consistency.
3. Drizzle in olive oil whisking to emulsify. Season with salt and pepper.